

# Jack's BBQ Ribs (Oven Style)

## Ingredients:

4 lbs. ribs, cut up  
¼ cup butter  
1 large onion, minced  
4 cloves garlic, crushed  
1 cup ketchup  
½ cup vinegar  
¼ cup molasses  
¼ cup brown sugar  
2 tsp salt  
2 tsp dry mustard, or regular  
Dash of cayenne

## Directions:

Boil cut-up ribs for 15-20 minutes. Meanwhile, fry onion in butter until browned. Add the rest of the ingredients and stir. Put ribs in roaster and pour sauce over. Cook 1 hour at 350 degrees, turning at the 30 minute mark and basting occasionally.